

**In the Abstract:**

Please replace the abstract with the following:

A process for conditioning and conservation of meat products for long periods of time without the need of a cold chain, by injecting each piece of meat with a brine solution, massaging the pieces of meat under reduced pressure and refrigerated temperatures, cooking the pieces of meat in a sealed bag made of an impervious polymer, cooling the pieces of meat, packaging the pieces of meat, freezing the pieces of meat, and irradiating the pieces of meat.